



FRY PAN APPLE DESSERT

3 large Granny Smith apples, sliced
3/4 Cup brown sugar
4 eggs, separated, room temp
3 Tblsp. butter (plus)
juice from 1/2 lemon
zest from 1/2 lemon
Cinnamon

In 8" cast iron skillet, sauté apples over medium heat in butter with 1/4 C brown sugar and lemon juice until glazed, turning frequently.

Beat egg whites to soft peaks. Add 1/4 Cup brown sugar and beat until stiff. Beat yolks with 1/4 Cup brown sugar and lemon zest until thick and lemon colored. Fold in whites.

Sprinkle apples in pan with cinnamon.

Spoon whites over apples and bake at 375 for 15 - 20 minutes or until golden brown and set.

Serve at once, flipped over and topped with whipped cream

From: Stocker Farms, Snohomish

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